







## Mrs. Vet

By Mrs. Faye B. Parker

Well, now that you have had a chance to recover since serving that well known and proverbial prepared meat don't you think it would be wise to give him some really nice cake. Yes, some of the light fluffy kind that melts in his mouth before he remembers the meat you camouflaged last week. He will soon be back to normal after sating his teeth into some of these delicious little bites, and especially when there is plenty of hot coffee to take the chill off the evening.

Chocolate Butterfly Cupcakes

1-3 cups sifted cake flour

1-2 cups cocoa

1-4 teaspoon cream of tartar

1-4 teaspoon baking soda

2-3 cup vegetable shortening

1 cup milk

1 teaspoon vanilla

2 eggs, unbeaten

1-1/2 cups shredded coconut

Measure first 6 ingredients into sifter. Sift into mixing bowl.

Drop in vegetable shortening, then add 3-3 cup milk. Beat with spoon one minute. Scrape bowl and spoon often. Then add rest of milk, vanilla and eggs and beat 2 minutes. Now stir in the coconut. Spoon into greased and floured 3 inch cupcake pans, filling each cup only 1-3 full.

Apple Sauce Cake

2 cups flour

1 teaspoon soda

1-2 cup cocoa

1-4 teaspoon cloves

1-2 teaspoon nutmeg

1 teaspoon cinnamon

1-2 cup butter, or other shortening

1 cup sugar

1 egg

1 cup raisins, chopped

1 cup nutmeats

1 cup thick apple sauce

Sift, then measure the flour. Sift three times with the baking soda, salt and spices.

Cream the butter well. Gradually add sugar, beating after each addition. Add the egg, beating well, then the raisins and nuts. Alternately add the dry ingredients and apple sauce, beating until smooth after each

addition.

Turned into greased, paper-lined loaf pan. Bake in oven 350 degrees for 1 hour and 15 minutes.

Coconut Layer Cake

2 cups sifted cake flour

1-3 cups sugar

\*3 or 4 teasp. baking powder

1 teasp. salt

1-2 cup vegetable shortening

1-2 teasp. lemon flavoring

1 teasp. vanilla flavoring

1 cup milk

4 eggs yolks, unbeaten

Sift first 4 ingredients into mixing bowl. Drop in vegetable shortening. Add flavorings, 2-3 of milk. Beat 2 minutes. Add rest of milk and egg yolks and beat 2 minutes longer. Pour into layer pans, which have been lined on the bottom with paper then greased on bottom. Bake in hot oven 375 degrees 30 minutes or until done. Cool on wire rack 10 to 15 minutes before removing from pan and removing paper. Cool before icing.

\*Use smaller amount for double acting or phosphate baking powder, larger for tartarate type.

Light Fruitcake

1 lb. white raisins

1-2 lb. preserved citron

1-2 lb. preserved pineapple

1 lb. glace cherries

1-1/2 lb. mixed preserved orange peel and lemon peel

1 lb. nut meats

3 cups sifted flour

1-2 cup vegetable shortening

1 cup sugar

5 eggs

1-4 teasp. salt

2 teasp. baking powder

1-2 cup pineapple or orange juice

1-2 teasp. vanilla

Cut up fruits and nuts carefully and mix thoroughly with 1 cup of the flour. Work shortening with a spoon, until fluffy and creamy; gradually add sugar while continuing to work with a spoon until light. Add eggs, one at a time, beating vigorously after each addition. Sift remaining 2 cups flour with salt and baking powder, then add to mixture alternately in thirds with the fruit juice and vanilla. Fold in the floured fruits and nuts. Pour into 2 loaf pans about 8x3x2, which have been greased and lined with heavy waxed paper. Bake in a slow oven 300 degrees, for 1-4 to 1-3 hours or until done. Makes about six pounds.

Eagles Romp—

(Continued from page 1)

yes, Martin made the free toss.

The Barbourvillians never overlooked the Moreheadians after this surge of power, and the half ended, Morehead ahead 32-19.

Crowd Referee

Although the cheering was almost nil during the first half, most of the fans came to life when the smaller teams ran out on the court between halves. They were the Skins and Skins of Breckinridge. Off to a slow start, the Skins were the first to score. Bob Laughlin, who was supposed to be the official, called a foul on one of the Skins and was immediately scolded by the spectators in the form of loud boister. From then on the

Light Fruitcake

1 lb. white raisins

1-2 lb. preserved citron

1-2 lb. preserved pineapple

1 lb. glace cherries

1-1/2 lb. mixed preserved orange peel and lemon peel

1 lb. nut meats

3 cups sifted flour

1-2 cup vegetable shortening

1 cup sugar

5 eggs

1-4 teasp. salt

2 teasp. baking powder

1-2 cup pineapple or orange juice

1-2 teasp. vanilla

Cut up fruits and nuts carefully and mix thoroughly with 1 cup of the flour. Work shortening with a spoon, until fluffy and creamy; gradually add sugar while continuing to work with a spoon until light. Add eggs, one at a time, beating vigorously after each addition. Sift remaining 2 cups flour with salt and baking powder, then add to mixture alternately in thirds with the fruit juice and vanilla. Fold in the floured fruits and nuts. Pour into 2 loaf pans about 8x3x2, which have been greased and lined with heavy waxed paper. Bake in a slow oven 300 degrees, for 1-4 to 1-3 hours or until done. Makes about six pounds.

Eagles Romp—

(Continued from page 1)

yes, Martin made the free toss.

The Barbourvillians never overlooked the Moreheadians after this surge of power, and the half ended, Morehead ahead 32-19.

Crowd Referee

Although the cheering was almost nil during the first half, most of the fans came to life when the smaller teams ran out on the court between halves. They were the Skins and Skins of Breckinridge. Off to a slow start, the Skins were the first to score. Bob Laughlin, who was supposed to be the official, called a foul on one of the Skins and was immediately scolded by the spectators in the form of loud boister. From then on the

## Roots of Culture YOUR BIRTHSTONE AND ITS MEANING

FEBRUARY—THE AMETHYST  
WITHOUT TELESCOPES, ANCIENT EGYPTIANS MAPPED THE STARS ACCURATELY, DEDUCING THE HUMAN DESTINY FROM THE ZODIACAL SIGNS, SYMBOLIZED LATER BY JEWELS—OUR BIRTHSTONES.

FEBRUARY'S BIRTHSTONE, THE NOBLE AMETHYST, OF PALEST VIOLET TO DEEPEST PURPLE, REPRESENTS CHRIST'S SACRIFICE, ADORNS BISHOPS' RINGS AND CEREMONIAL GOBLET.

FEBRUARY PEOPLE INCLUDE MANY FAMOUS ORGANIZERS, WRITERS, SCIENCE-RESEARCHERS, POLITICIANS.

(AN AMETHYST) THE AMETHYST, A TRULY ROYAL GEM, FEATURING IN ENGLAND'S CORONATION SERVICE, WAS FAVORED BY CATHERINE THE GREAT AND QUEEN CHARLOTTE.

ACCORDING TO ANCIENT TRADITION, THE AMETHYST CONFERS UPON ITS WEARER SINCERITY AND PEACE OF MIND.

Copyright 1942 J.C.

addition. Turned into greased, paper-lined loaf pan. Bake in oven 350 degrees for 1 hour and 15 minutes.

Coconut Layer Cake

2 cups sifted cake flour

1-3 cups sugar

\*3 or 4 teasp. baking powder

1 teasp. salt

1-2 cup vegetable shortening

1-2 teasp. lemon flavoring

1 teasp. vanilla flavoring

1 cup milk

4 eggs yolks, unbeaten

Sift first 4 ingredients into mixing bowl. Drop in vegetable shortening. Add flavorings, 2-3 of milk. Beat 2 minutes. Add rest of milk and egg yolks and beat 2 minutes longer. Pour into layer pans, which have been lined on the bottom with paper then greased on bottom. Bake in hot oven 375 degrees 30 minutes or until done. Cool on wire rack 10 to 15 minutes before removing from pan and removing paper. Cool before icing.

\*Use smaller amount for double acting or phosphate baking powder, larger for tartarate type.

Light Fruitcake

1 lb. white raisins

1-2 lb. preserved citron

1-2 lb. preserved pineapple

1 lb. glace cherries

1-1/2 lb. mixed preserved orange peel and lemon peel

1 lb. nut meats

3 cups sifted flour

1-2 cup vegetable shortening

1 cup sugar

5 eggs

1-4 teasp. salt

2 teasp. baking powder

1-2 cup pineapple or orange juice

1-2 teasp. vanilla

Cut up fruits and nuts carefully and mix thoroughly with 1 cup of the flour. Work shortening with a spoon, until fluffy and creamy; gradually add sugar while continuing to work with a spoon until light. Add eggs, one at a time, beating vigorously after each addition. Sift remaining 2 cups flour with salt and baking powder, then add to mixture alternately in thirds with the fruit juice and vanilla. Fold in the floured fruits and nuts. Pour into 2 loaf pans about 8x3x2, which have been greased and lined with heavy waxed paper. Bake in a slow oven 300 degrees, for 1-4 to 1-3 hours or until done. Makes about six pounds.

Eagles Romp—

(Continued from page 1)

yes, Martin made the free toss.

The Barbourvillians never overlooked the Moreheadians after this surge of power, and the half ended, Morehead ahead 32-19.

Crowd Referee

Although the cheering was almost nil during the first half, most of the fans came to life when the smaller teams ran out on the court between halves. They were the Skins and Skins of Breckinridge. Off to a slow start, the Skins were the first to score. Bob Laughlin, who was supposed to be the official, called a foul on one of the Skins and was immediately scolded by the spectators in the form of loud boister. From then on the

Light Fruitcake

1 lb. white raisins

1-2 lb. preserved citron

1-2 lb. preserved pineapple

1 lb. glace cherries

1-1/2 lb. mixed preserved orange peel and lemon peel

1 lb. nut meats

3 cups sifted flour

1-2 cup vegetable shortening

1 cup sugar

5 eggs

1-4 teasp. salt

2 teasp. baking powder

1-2 cup pineapple or orange juice

1-2 teasp. vanilla

Cut up fruits and nuts carefully and mix thoroughly with 1 cup of the flour. Work shortening with a spoon, until fluffy and creamy; gradually add sugar while continuing to work with a spoon until light. Add eggs, one at a time, beating vigorously after each addition. Sift remaining 2 cups flour with salt and baking powder, then add to mixture alternately in thirds with the fruit juice and vanilla. Fold in the floured fruits and nuts. Pour into 2 loaf pans about 8x3x2, which have been greased and lined with heavy waxed paper. Bake in a slow oven 300 degrees, for 1-4 to 1-3 hours or until done. Makes about six pounds.

Eagles Romp—

(Continued from page 1)

yes, Martin made the free toss.

The Barbourvillians never overlooked the Moreheadians after this surge of power, and the half ended, Morehead ahead 32-19.

Crowd Referee

Although the cheering was almost nil during the first half, most of the fans came to life when the smaller teams ran out on the court between halves. They were the Skins and Skins of Breckinridge. Off to a slow start, the Skins were the first to score. Bob Laughlin, who was supposed to be the official, called a foul on one of the Skins and was immediately scolded by the spectators in the form of loud boister. From then on the

Light Fruitcake

1 lb. white raisins

1-2 lb. preserved citron

1-2 lb. preserved pineapple

1 lb. glace cherries

1-1/2 lb. mixed preserved orange peel and lemon peel

1 lb. nut meats

3 cups sifted flour

1-2 cup vegetable shortening

1 cup sugar

crowd did most of the refereeing. One Skin sunk a 20-foot set shot diagonally from the right, which is pretty good for a little fellow who is not quite one third the size of Sonny Allen. Another Skin made a terrific 10-foot hook shot over his close guarding Shirt. It wasn't all Skins, however. One Shirt captain, Dick Scroggins, fished, heaved one in from an almost out-of-bounds position by leaping into the air and backpedaling into a ball hungry bunch of Skins and Shirts. After a mad scramble a Skin came on a lay up. The ball hawking Skins again gained possession, and a shirtless player rebounded his own set shot and hooked one into the hoop for the last play of the game. The Skins won 12-4, and received the best applause of the night when they left the floor. Pace Accelerated

The second half saw more action than the first with Craft slapping Lyons on the arm while in the act of shooting. Lyons made the second of the 2 free throws awarded him. Fraley and Martin were high scorers, each collecting 18 points. Fraley was especially adept in the tip. Lyons and Martin displayed his usual hook shot talent in full effect. Marvin May made good use of his few minutes by making three field goals and one charity toss for a total of 7 points. Numerous substitutions were made in the last half. The pace increased, noticeably in the second half, the Eagles pounding the basketball board for 39 points, but the Bulldogs improved even better by percentage jumping from 19 to a final 33 points, or a half, total of 24 points. Final score: Morehead 71, Union 53.

The next home game will be with Marshall College on Monday, Feb. 18 at 7:30 p.m. Be sure to be there. The team needs your support. Let's see if we can win the rest of the games on our schedule including Western!



Pineville and Bell counties are other communities now on the march, according to Herndon J. Evans, editor of the Pineville Sun.

With about all its available underground coal exhausted, Bell County has caught the stripping fever. Several large operations are under way, and a capacity of 100 carloads a day is expected to be reached by midsummer.

Cumberland Gap National Historical Park, with the state buying additional land, is expected to be completed before the end of this year. It is a tri-state park for Kentucky, Virginia and Tennessee.

As an incentive to industrial concerns to locate in Pineville, the town made a survey of women available for work, actually signing up 2,500. The Pineville industrial committee has committed the community to putting up a textile mill, the cost to be recited by the occupant over a period of years.

The Clear Creek Mountain Preachers' School, a Baptist institution, three miles from Pineville, has planned to spend a million dollars for expansion.

Bell County is going for reforestation this spring, with the Pineville Sun conducting a campaign to plant more trees, an example that might be followed by every county in the state.

The Mountain Laurel Festival, which Mr. Herndon says is one only to the Kentucky Derby as a popular attraction, will be revived this year. The last laurel festival was held in 1941 and then dropped during the war. Each Kentucky college or university selects a representative and these girls compete for the title of Laurel Queen. The festival, lasting three days, is held in a natural amphitheater in Pine Mountain State Park, one mile from Pineville. All towns and cities in the area cooperate with Pineville in putting on the show. And a show it should be. One hundred beautiful girls from the Pineville area, and college queens from 40 or more colleges who should win the admiration of famous girl pickers like Billy Rose and Sam Goldwyn.

The Pineville Community Hospital, largest in southeastern Kentucky, has definitely planned an annex to meet rising demands for service.

The 1940 census gave Pineville 2,882. Subsequent gains put it well over 4,000. But the important fact in this story is that the community is determined to make itself a better place to live and work in.

The average business man works hard for the purpose of carrying out some cherished plans and then dies without carrying them out.

## Veteran's News

Dr. Peter A. Volpe, Worthington, Ohio, has been appointed Medical Director for VA in Ohio, Michigan and Kentucky. It was announced this week by Ralph H. Stone, Deputy Administrator of the VA's tri-state branch office at Columbus, Ohio. Dr. Volpe, a medical officer with the Sixth Armored Division in World War II, has been acting medical director for the Branch area since last September.

Qualified nurses are urgently needed in VA hospitals in Ohio, Michigan and Kentucky according to officials of the VA's branch office at Columbus. Annual pay for VA nurses range from \$2,644 to \$4,002. Applications will be received by any VA hospital or can be made directly to the Chief, Nursing Division, VA Branch Office, 6 Columbus. It was pointed out that every effort will be made to place nurses at the hospital of their choice, but that applications are particularly desired from nurses willing to serve where they are most needed.

About 30 per cent of veterans who obtain GI Business Loans are engaging in retail trades, according to a survey by VA Service. Loans attract the second largest group of 20 per cent, followed in order by transportation business, 18 per cent professional and semi-professional pursuits, 7 per cent; crafts, 7 per cent; sales agents, 6 per cent; manufacturing, 5 per cent; wholesale trade, 4 per cent; finance, insurance and real estate, 2 per cent, and recreation and amusement businesses, 1 per cent.

Questions And Answers  
Q. My daughter of 19 is attending school and I would like to know if she is entitled to participate in my estranged husband's compensation?  
A. She is entitled to participate in your estranged husband's compensation until she is 21 if she continues in an approved school until that time.

## IT JUST ISN'T FAIR!



Many a woman earns a reputation for being bad tempered when she is merely worn out from washday. It isn't fair to herself or her family and it isn't an economical necessity either.

Let us do your laundry. We are confident that the low cost, the quality and the convenience of this service will please you.



## JOHNSON'S GROCERY

Quality Meats and Groceries

## WHITE TOP CAB

Phone 9110 Morehead, Ky.



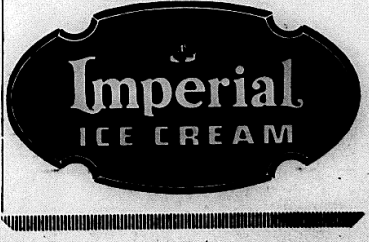
Compliments of

## Kentucky Utilities Company

Frank Maxey, Manager

## YOU BUY QUALITY

When You Ask For



## THE GREYHOUND RESTAURANT

## R.C.A. VICTOR Radio, Record Player

A Complete Line

Electrical Appliances  
Sporting Goods

## Monarch Supply Store

"A Complete Hardware Store"

Main Street Morehead, Ky.



## STREAMLINED COAT DRESS IN WOVEN STRIPE CHAMBRAY

A Lonsdale fabric of special merit... a Marie Dressler label of figure-flattering fame-of-fit. What happier combination for the "standby" cotton you'll wear now thru Summer, indoors or out! Note and slenderizing front panel are smartly bias cut for stripes interest. Green, rose or blue with white. Remarkably fine value at

\$9.98

## Brammer's Dept. Store

Morehead, Kentucky

## THE EAGLES NEST Good Food

## The Friendly Bank PEOPLES BANK OF MOREHEAD

Member F. D. I. C.

## Valentine Candy

Red Hearts — Yellow Hearts  
Whitman's — Belle Camp  
1 Lb. and 2 Lbs.

## Battson's Drug Store

Registered Pharmacist at All Times  
Phone 88 Morehead, Ky.





Mrs. J. B. Calvert, Jr.

At 3:30 o'clock Saturday, Jan. 31, in the Morehead Christian Church, Miss Joyce Ann Wolfford, daughter of Mrs. Virgil H. Wolfford, Morehead, became the bride of John B. Calvert, Jr., son of Mr. and Mrs. John B. Calvert, also of Morehead. The

Rev. Elmore Ryle performed the double rite ceremony in an open church wedding.  
Miss Wolfford is a graduate of Breckinridge Training School and of Morehead College.  
Mr. Calvert is also a graduate of Breckinridge Training School and attended Morehead College. Mr. and Mrs. Calvert have left on a wedding trip to the South, after which they will make their home at the Caudill Apartments on East Main Street in Morehead.



Prints are beginning to make their appearance and they certainly do brighten up things as we go from one season into another.

Many of the straw hats seem to be up swept in the front and ribbons and flowers are used. Coats with hoods continue to be smart and, like the little girl who was horrid, when they are long they are very, very long.

**NOW IS THE TIME TO INSTALL  
FIELD DRAIN TILE To Increase The Yield Of  
Your Crops.**

**SANITARY SEPTIC TANKS To Provide the Convenience of City Sewers.**

**GLAZED WALL TILE To Provide An Ample Supply of Pure Water.**

**Lee Clay Products Company**

CLEARFIELD, INCORPORATED, KENTUCKY

## Specials!!

WATCH THIS AD EACH WEEK FOR SPECIALS:

— PINK GLASSWARE —

DINNER PLATE	Only 15c
VEGETABLE DISH	Only 20c
PLATE	Only 20c
WATER PITCHER (8 oz.)	Only 25c
WATER TUMBLER (8 oz.)	2 for 15c
CREAM PITCHER	10c — SUGAR BOWL 15c

**The Big 5 & 10c Store**

DWIGHT PIERCE, Mgr.

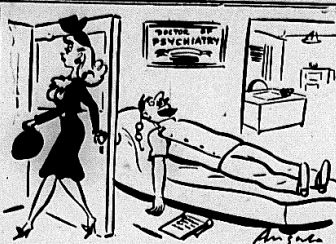
**There's A Dixie Dealer Near You**



COLLEGE GRILL

EAGLES NEST

THE GREYHOUND



Reprinted from the February, 1948 issue of EQUUS

Hays: What is a descendant, Mr. Huffman?

Mr. Huffman: That is when you are practicing the piano over and over and find out that you can't do it.

## Our Education—

(Continued from Page 1) scemly program was therefore, to illustrate the type of activities which are being sponsored at the Training School during the regular home room periods.

The seniors set a high standard and demonstrated well the type of democratic living towards which public school should constantly work. The senior class and Miss Minish are to be highly complimented on this example of leadership.

Several of our co-workers in the other departments at the college have made long range plans for the use of certain Audio-Visual Aids during the remainder of the quarter. Since the fruit production is hardly half gone there still remains time for scheduling showing of instructional films, film strips, slides, etc. If any persons on the campus or in the surrounding territory has questions relative to such services, please feel free to come in and discuss them with us or mail a card.

## Chemistry Is—

(Continued from page 1) portance in turning the knowledge of chemistry to household use.

purposes I have long been satisfied that in a fact that we possessed the largest chemical industry before World War I. This is measured in tons or dollars we were bigger than Great Britain, Germany, France, Japan or Russia together. We were lagging behind terribly in the realm of scientific research, Germany led in that.

Clarence Francis once stated, "Today every fourth worker employed in the United States is at work in industries not in existence, or just starting in 1900. Every one of these industries was founded by research."

Many of these developments and most of the research arose through necessity, catalyzed by war. It was during the first World War that we found ourselves without many of the necessary chemical industries to carry on. Germany had, at that time, a virtual monopoly in or-

ganic chemistry and general research. Almost over nine hundred industries sprang up as old ones branched into new fields when the "time out" was called the chemical companies in this country were moving ahead faster than ever before.

In 1937 we spent \$250,000,000 on industrial research, DuPont spent \$1 per share or \$7,000,000. What were the results? Tires, in 1910 gave 5,000 miles at \$50.00 per tire. In 1936 they gave 20,000 miles at \$15.00 each. The annual savings to motorists in 1937 due to research was approximately \$3,002,580,000. The silk worm starved to death due to the rayon and nylon developments. We had greater food production through better and cheaper commercial fertilizers, better insecticides, these even decreased the amount of labor necessary. The new weed killers decreased the number of cultivation times, particularly in corn. Research has done some great work in the vegetable and fruit production as an example it has been able to take the seeds out of tomatoes.

Research has made our gasoline. Who doesn't remember the Sun Oil Company "Miracle of Chemistry" when it introduced the new high test gasoline in 1938? It was about 86 octain in comparison to the former 80 octain.

Chemistry has not only done all this but it has reached almost every other industry to increase production, improve the product, and decrease the price. Several industries held out for a long time without much improvement. Tanning was one of these. The art of tanning had not changed much for centuries. Its methods somewhat the technique employed by our grandmothers in their laboratories, the kitchen. The cheese making and fermentation field was another. The hit or miss guesswork has been replaced by careful supervision and control in spotless laboratories.

How many here would trade the new plastic shoes, belts and purses for the old genuine leather products which required the frequent application of a lubricant?

I recently attended an American Chemical Society lecture where I learned of the developments in the application of flourine to dental hygiene, here the difference between 2 parts per million and 5 parts per million in water mean success or failure.

Yes, we are getting better living through Chemistry.

Through the catalysis of a second war great strides were again made in Chemistry. Everyone is quite familiar with the new products, penicillin, streptomycin, DDT, the sulfa, atabrine, blood plasma, fibrin foam, and many others. These helped to reduce the death rate from disease, and from infection in spite of the wide exposure to tropical diseases of which we had a woeful lack of knowledge.

I also gave us Atomic Energy. The rapid development of the atom bomb is one of the greatest demonstrations of the "know how" of the industry. Companies having no previous knowledge of nuclear chemistry had to set up and put into operation plants, even before pilot plant results were known. This is history and can be read in the Smythe Report. There is one fact that is not history. When the scientific profession accepted the job of making the atom bomb that historic afternoon, July 16, 1945, in Chicago it also accepted the responsibility of making the world safe with atomic energy. This can only be done through education. Robert M. Hutchins, Chancellor of the University of Chicago, in his article in The American magazine, Dec. 1947, "The Bomb Secret is Out" points out two important facts, (1) There is no secret, (2) There is no defense.

A very great part of the preliminary work, as well as practically all the subsequent work, was done by foreigners. Of ten scientists, (Einstein, Hahn, Bohr, Strassman, Meitner, Frisch, Joliot, Chadwick, Fermi, Wheeler) who pioneered atomic fission in 1939, five German, one French, one Danish, one Italian, one English and one American. The Germans were far ahead of us at the outbreak of the recent war.

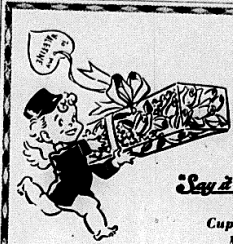
Many foreign scientists who recently came from Europe were employed in the Manhattan project, every single basic idea in atomic fission came from an European mind. The American contribution consisted of applying these ideas and producing the atomic bomb. Can Russia make them? Yes, she will be able to bypass the heartbreaking succession of blind alleys, we had to explore between 1940 and 1942 when we set off the first self-maintaining nuclear chain reaction—the principle of the bomb—under the greatest stress on the campus of the University of Chicago.

There is no defense. No known target can absorb the punishment the bomb can administer. There is one bright side, the development of vitamin B8. This vitamin helps cure radiation sickness so that recovery is possible from slight exposure.

Since it is possible to produce one millicurie of radio-active isotopes in 24 hours at a cost of \$50 by use of atomic pile in contrast to three years at a cost of \$1,000,000 with a cyclotron.

the medical profession has already profited by the development. Rare blood diseases have been treated with radio-active phosphorus over active thyroid glands with radio-active iodine.

it is predicted that cancer may be solved within the next few years. Pateful use of atomic energy can change our whole pattern of living.



Valentine

Greetings

"Say it with Flowers"

Cupid's Perfect Messages

Send her a "Sweetheart" nosegay — "Sweetheart" roses, dainty with ribbons and lace... for hair or corsage. She'll love it!

Corsages and Cut Flowers for All Occasions

"Special Prices to All Students"

J. C. BARBER — Agents — JAY HUFF

We Wire Flowers Everywhere

**The New Morehead Floral Co.**

"The Little House of Beautiful Flowers" 303 Wilson Avenue Phone 415-F-3

# A CIGARETTE CAN BE MILD



"The more I smoke  
Chesterfields the  
more I appreciate  
how good they are"

Jack Oakie

STARRING IN  
"NORTHWEST STAMPEDE"  
AN RKO-LOEY PRODUCTION



You're Next!

**Danner's  
Barber Shop**

358 Main Street

## Send Flowers

Lovely flowers will tell her beautifully... "Old-fashioned" nosegays, cut flowers that stay fresh longer, miniature rose plants.

Select the flowers you know she likes best. Leave the rest to us! We're experts at arranging exquisite corsages of long-lasting freshness.

CORSAGES  
BOUTONNIERES

See Our Copper and Brassware

For The Dance See Our Agent, EDDIE COX, Room 314 Thompson Hall FOR THE BEST

**Bradley's Greenhouse**

Phone 410-F-1

"WATCH US GROW"

Morehead, Ky.

## WHY I smoke Chesterfield

(FROM A SERIES OF STAMPEDES BY PROMINENT TOBACCO FARMERS)

"When I bring my tobacco to market I'm always looking for the Liggett & Myers buyers because I know when I've got real good mild, ripe sweet tobacco they'll pay the top dollar for it. I've been smoking Chesterfields for about 25 years. I like their taste and I know the kind of tobacco that's in them."

Arthur Williams

TOBACCO FARMER  
GREENSBORO, N. C.

YES—CHESTERFIELDS SMOKE SO MILD—  
SO MILD THEY SATISFY MILLIONS—  
SO MILD THEY'LL SATISFY YOU.



**CHESTERFIELD**

ALWAYS MILD—BETTER TASTING—COOLER SMOKING